

# CHEF GARY DANKO'S TASTING MENU



**Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream**

*Louis Michel, Petite Chablis, Burgundy, France 2020*



**Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce**

*Alzinger, Grüner Veltliner, Dürnstein, Federspiel, Wachau, Austria 2021*



**Seared Filet of Beef with Potato Gratin, Brussels Sprouts, Blue Cheese Butter, and Shallot Marmalade**

*Corison, Cabernet Sauvignon, St. Helena, California 2018*



**A Selection of Farmhouse and Artisanal Cheeses**

*Moulin Touchais, Coteaux du Layon, Loire Valley, France 1996*



**Baked Chocolate Soufflé with Two Sauces**

*Niepoort, Colheita, Portugal 2007*



**5 Course Tasting Menu \$170**

**Wine Pairing \$130**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*A 7% surcharge is added for San Francisco Employer Mandates*